



Great bakes and easy cleaning

In addition to all your standard oven functions, the PlusSteam button in this SteamBake oven adds steam at the beginning of the baking process. The steam cooking allows dough to develop a crispy, tasty crust and a soft centre. In addition to baking crispy and tasty breads, muffins and pies - your roasted chicken, grilled spare

Product Benefits & Features



Add steam for better baking

In addition to all your standard oven functions, the PlusSteam button in this SteamBake oven adds steam at the beginning of the baking process. The steam cooking keeps the dough moist on the surface to create a golden color and tasty crust, while the heart stays soft and tender. In addition to

- 71 Litre oven capacity
- Fan controlled defrosting
- LED digital display
- Base heat finishing
- Food probe
- Auto safety switch off and child lock



Thanks to the Food Sensor of this oven you can measure the core temperature from the center of your dish during the cooking process. So you get the perfect results everytime.



Make cleaning effortless with pyrolytic cleaning

With one touch of the Pyrolytic cleaning function, dirt, grease and food residue in the oven is converted into ash that you can easily wipe off with a damp cloth.

Effortless control. EXPLore LED Display with Touch buttons

Explore a new way to experience your oven with the responsive EXPLore LED Display with touch buttons. The vibrant interface gives you quick access and dynamic control of cooking time, temperature, and other features.

Cooked evenly everywhere

With this oven, using energy efficiently also means cooking efficiently. It has a new convection system called SurroundCook, which ensures hot air circulates evenly throughout the oven cavity. The result is that the oven heats up faster and cooking temperatures can be reduced by up to 20%, saving you both time and energy

Product Specification

Main Colour	Black	Second Oven Conventional Mode - Energy consumption per cycle (Kwh)	N/A
Main Oven - Internal Capacity (L)	71	Main Oven Fan Mode - Energy consumption per cycle (Kwh)	0.69
Cleaning	Pyrolytic Self Clean	Second Oven Fan Mode - Energy consumption per cycle (Kwh)	N/A
Plug or Hardwired	Hardwired connection only	Second Oven - Shelves Included	N/A
Functions (Main Oven)	Bottom heat, Conventional/Traditional cooking, Frozen foods, Grilling, Turbo grilling, Steam bake, Moist fan baking, Pizza setting, True fan cooking	Main Oven - Shelves Included	1 Trivet chromed, 2 Wire shelves chromed
ProdPartCode	K - Customer Specific KRT	Second Oven - Trays Included	N/A
Dimensions (mm) (HxWxD)	594x595x567	Main Oven - Trays Included	1 Dripping pan grey enamel
Built-in Dimensions (mm) (HxWxD)	590x560x550	Main Oven - Number of Shelf Positions	5
Total Electricity Loading (W)	3300	Second Oven - Number of Shelf Positions	0
Voltage (V)	240	Main Oven - Shelf Support	Chromed, Pyrolytic Safe Screwed In
Required Fuse (A)	16	Second Oven - Shelf Support	N/A
Series	6000		
Frequency (Hz)	50		
Temperature Range	30°C - 300°C		
Maximum Microwave Output (W)	N/A		
Timer Type	LUX		
Noise (dB)	48		
Energy Rating	A+		
Main Oven Conventional Mode - Energy consumption per cycle (Kwh)	1.09		

